



# BRASSERIE

DEVONSHIRE ARMS HOTEL

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## Nibbles

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*Chilli & garlic marinated olives – 3.5 (GF)*

*House sourdough with Netherend farm butter – 3 (GF\*)*

*Wasabi & smoked nut mix – 3*

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## Starters

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*Beetroot cured salmon, salmon mousse & beetroot*

*Cod cake, crab crème freche, hollandaise sauce & house salad*

*Ham hock ballontine, sourdough croute & piccalilli (GF\*)*

*Roasted squash, Israeli couscous, chicory & harissa dressing (GF \*Ve)*

*Spiced root vegetable soup, parsnip & carrot crisps, artisan sourdough & Netherend farm butter (Ve\*, GF\*)*

*Tunworth camembert, toasted sourdough, garlic, rosemary & fig chutney (GF\*, V)*

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## Mains

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*Beef wellington, roasted garlic & chive mash with seasonal vegetables & red wine jus - £10 supplement*

*Beer battered fish, triple cooked chips, mushy peas & tartar sauce (GF\*)*

*Dev burger, brioche, smoked bacon, Monterey Jack, paprika fries & 'burgernaise' (GF\*)*

*Duck breast, carrot purée, red cabbage, rosemary fondant & blackberry jus (GF) - £4 supplement*

*Halibut, roasted swede, chanterelle mushroom & chervil butter sauce (GF)*

*Market fish of the day, please see your server for today's catch and garnish*

*Pappardelle pasta, chanterelle mushrooms, parmesan, chestnuts & black truffle (V\*)*

*Roast turkey, pigs in blankets, roast potatoes & traditional accompaniments (GF\*)*

*10oz sirloin steak, triple cooked chips & tomato – with blue cheese sauce, peppercorn sauce or parsley butter (GF)*

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## Side Dishes

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*Braised red cabbage (Ve, GF) – 4*

*Buttered new potatoes - 4*

*Chantenay carrots, honey & chives (Ve\*, GF) – 4*

*Creamed brussel sprouts with bacon & chestnut (GF) – 4.50*

*Pigs in blanket -5*

*Rocket & parmesan salad (GF) – 4*

*Truffle & parmesan triple cooked chips (Ve\*, GF) – 5.50*

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## Desserts

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*Apple & winter berry crumble & vanilla ice cream (V)*

*Artisan cheese, fig chutney, quince jelly & crackers (GF\*) – £3 supplement*

*Christmas pudding & brandy custard (V)*

*Coconut posset, raspberry compote & blood orange sorbet (Ve)*

*'After 8' delice with vanilla ice cream*

*Sticky toffee pudding, miso toffee sauce & clotted cream (V)*

**3 courses £38 | 2 courses £29**

*Please note, we are currently only accepting card payments.*

*V – Vegetarian | Ve – Vegan | Ve\* – can be adapted to be vegan*

*GF – Gluten Free | GF\* – can be adapted to be Gluten Free*

If you have any questions or any other dietary requirements, please don't hesitate to speak to a supervisor or manager who will be happy to help.

Some menu items contain nuts and other allergens. As a result, traces of these could be found in other products served here.

A 5% Service Charge is added to all bills and 100% distributed directly to all our staff VAT is charged at the prevailing rate.

Brasserie Manager Evan Williams-Box